DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation

Located at : 1149 W. 190th Street, Suite 1000 Gardena, CA 90248, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product

Trade Name: ZOJIRUSHI

Kind of equipment: ELECTRIC RICE COOKER & WARMER

Model Name: NP-GBC05

Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §2.909.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

Signature of Party Responsible:

Kazuto Suzuki President / CEO

Date of Issue June 25, 2007

www.zojirushi.com

NP-GBC ⓒⒷⒶ

ZOJIRUSHI

INDUCTION HEATING SYSTEM RICE COOKER & WARMER OPERATING INSTRUCTIONS

IH炊飯電子鍋 使用說明書

IH전기보온밥솥 사용설명서

IH炊飯ジャー 取扱説明書

NP-GBC05

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions thoroughly.
2. Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
3. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
4. Close supervision is recommended when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
8. Do not use outdoors.
9. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
10. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
11. Always use extreme caution when moving appliances containing hot contents or liquids.
12. Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electric shock, use only the supplied inner cooking pan.
15. The plug to the appliance should be attached first before plugging the cord into a wall outlet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES:

1. Lisez bien toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d'échappement de la vapeur.
3. Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
4. Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
5. Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
6. N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
7. L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
8. N'utilisez pas l'appareil à l'extérieur.
9. Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
10. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
11. Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
12. Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRET puis retirez la fiche de la prise murale.
13. N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
14. Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.
15. Veuillez d'abord relier le cordon d'alimentation à l'appareil avant de brancher la fiche dans une prise murale.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

● These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.

⚠WARNINGS Indicates risk of serious injury. ※1

⚠CAUTIONS Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

※2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.

CAUTIONS — △ Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

PROHIBITED — ⃠ Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.

INSTRUCTIONS — ● Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards a home, furniture, or pets and animals.

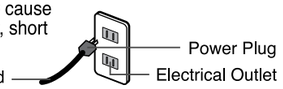
⚠WARNINGS

Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

Do not plug or unplug the Power Cord if your hands are wet.
Doing so may cause an electric shock or injury.

Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.



Do not touch the Open Button of the Rice Cooker while cooking or carrying.
The Outer Lid may open, resulting in burns.

Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.

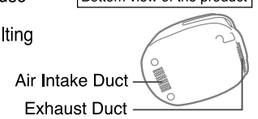
Insert the Power Plug completely and securely into the electrical outlet.
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.

Do not touch the Steam Vent.
Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not drop metal objects such as pins or wires into the bottom holes of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.

Bottom view of the product



Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

⚠CAUTIONS

Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.
Be especially careful with metal parts such as the Inner Lid Set and the Inner Cooking Pan.

Do not use the Rice Cooker where it may come into contact with water or near heat sources.
May cause electric shock, short circuit, and can damage the Rice Cooker.

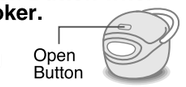
Do not use the Rice Cooker near walls, furniture or beneath shelving.
Steam or heat may damage, discolor or deform walls, furniture or shelving.

Please allow the Rice Cooker to cool down before cleaning.
The Inner Lid and the Inner Cooking Pan may cause burns when hot.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Plug into the Main Body securely.
Otherwise it may cause electric shock, short circuit, smoke or fire.

Do not touch the Open Button when moving the Rice Cooker.
Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.
May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause fire.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.
This may cause malfunction or fire.

Unplug the Power Plug from the outlet when the Rice Cooker is not in use.
Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.

If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

Individuals using a pacemaker should consult with a physician before using the Rice Cooker.
Using the Rice Cooker may affect a pacemaker.

IMPORTANT

■ **Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.**
May cause interference with a TV, radio, computer, etc. May also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).

■ **Do not cover the Steam Vent with a cloth or other objects.**
Doing so may cause deformation and/or discoloration.

■ **Do not place any objects inside the Inner Cooking Pan that may cause damage.**
A damaged Inner Cooking Pan may not cook rice properly.

■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**
The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not splash the Rice Cooker with water or place something containing water on it.**
May cause electric shock or breakdown.

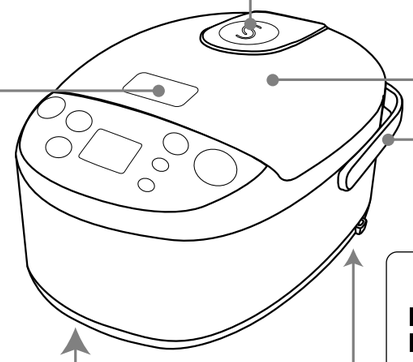
■ **Do not operate the Rice Cooker if rice or other matter is stuck to the heating plate or the outside surface of the Inner Cooking Pan.**
May cause irregular operation or imperfect cooking.

■ **Do not use the Rice Cooker as a steamer or for other purposes than cooking or keeping rice warm.**
The Steam Vent may become clogged.

■ **Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can get blocked or covered (such as on a carpet, plastic bag or aluminum foil).**
May cause breakdown or malfunction.

PARTS NAMES AND FUNCTIONS

MAIN BODY



Steam Vent Cap
- Steam arising from the vent is very hot while rice is cooking. Please exercise care.

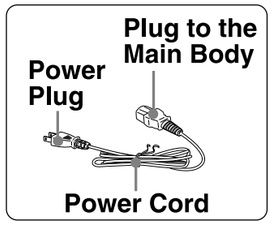
Open Button
- Press the Open Button to open the Outer Lid

Outer Lid

Handle
- Use the Handle for carrying

Air Intake Duct
- On the bottom surface of the Main Body

Exhaust Duct
- On the back surface of the Main Body



Inner Lid Holder
Use this knob for detaching and attaching the Inner Lid Set
- Be sure to reattach the Inner Lid Set after every cleaning → pg.20

Inner Lid Set

Inner Lid Knobs
(Located at 2 positions: right & left edge)
- Can be held while cleaning

Inner Lid Gasket

Inner Cooking Pan

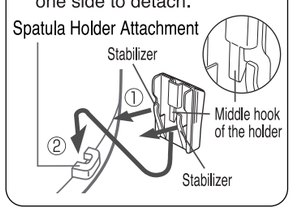
Side Sensor

Steam Vent Gasket

Steam Vent

How to attach the Spatula Holder:
- Press the two stabilizers against the body of the Rice Cooker ① while pulling the middle hook of the holder into the slot ②.

How to detach the Spatula Holder:
- Twist the Spatula Holder to one side to detach.



Spatula Holder Attachment
(Located at 2 positions: right & left edge)

CONTROL PANEL

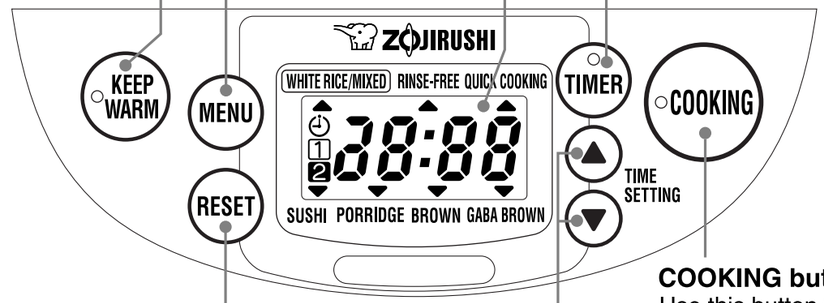
- Press buttons down firmly.
- The raised dot and dash (●, ▬) in the center of the COOKING and RESET buttons and the Sound Signals are provided for individuals with visual impairment.

Display
The illustration below shows all possible displays and is for reference only. This display will not appear during actual use.

KEEP WARM button
Use this button for Keep Warm.

MENU button
Use this button for setting the type of rice you will be using.

TIMER button
Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time).
→ pg.16



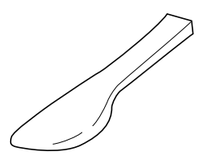
COOKING button
Use this button to initiate the cooking process.

RESET button
Use this button to cancel the selected setting or function in operation.

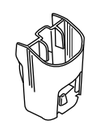
TIME SETTING button
Use these buttons for setting the Timer (time of cooking completion) or the clock.
→ pg.14 & 16

ACCESSORIES

Spatula

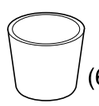


Spatula Holder



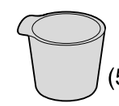
Measuring Cup

For White Rice



(6.1 oz.)

For Rinse-Free Rice (Green Cup)

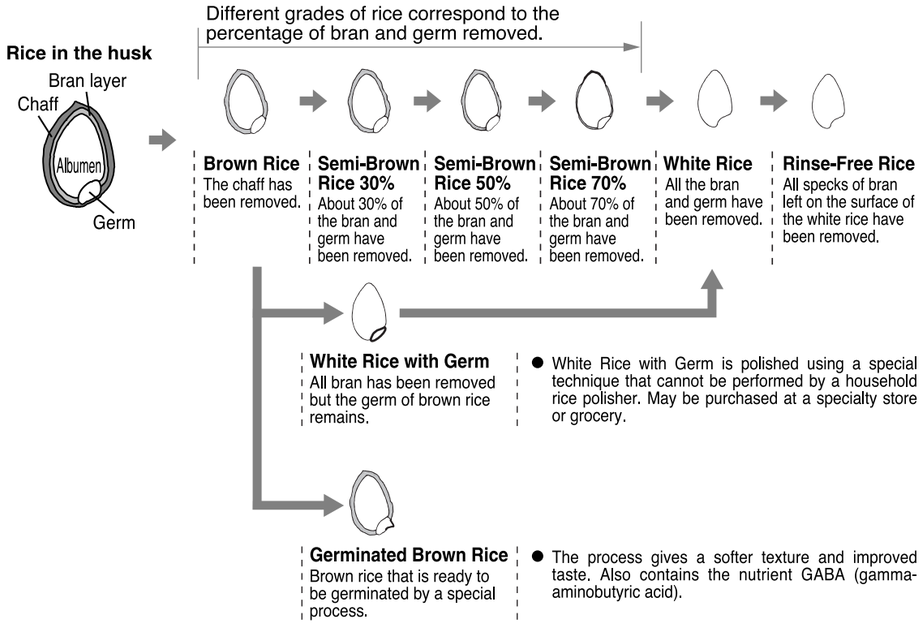


(5.8 oz.)

EXPLANATION OF RICE

TYPES OF RICE

- Names and types of rice varies according to how the grain has been polished and/or processed.


Different grades of rice correspond to the percentage of bran and germ removed.
Rice in the husk
Bran layer
Chaff
Albumen
Germ
Brown Rice
The chaff has been removed.
Semi-Brown Rice 30%
About 30% of the bran and germ have been removed.
Semi-Brown Rice 50%
About 50% of the bran and germ have been removed.
Semi-Brown Rice 70%
About 70% of the bran and germ have been removed.
White Rice
All the bran and germ have been removed.
Rinse-Free Rice
All specks of bran left on the surface of the white rice have been removed.
White Rice with Germ
All bran has been removed but the germ of brown rice remains.
Germinated Brown Rice
Brown rice that is ready to be germinated by a special process.

- White Rice with Germ is polished using a special technique that cannot be performed by a household rice polisher. May be purchased at a specialty store or grocery.
- The process gives a softer texture and improved taste. Also contains the nutrient GABA (gamma-aminobutyric acid).

ACTIVATED BROWN RICE (GABA BROWN)

- The Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

GABA BROWN SETTING:

- When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, after which it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at about 104°F for 2 hours. Cooking may take 3 hours to 3 hours and 15 minutes till completion. By activating brown rice, GABA (gamma-aminobutyric acid), a naturally occurring nutrient in brown rice, increases to 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.
  ※What is GABA?
  GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

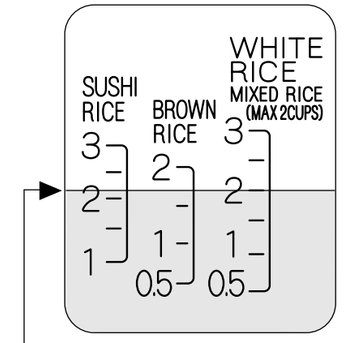
Rinse rice quickly

The first rinse should be done quickly, swishing and stirring the rice by hand with plenty of water. Drain the water immediately afterwards. Then rinse the rice 4-5 times with fresh water to clean out the bran.

Adjust the amount of water accordingly

Type of Rice	Water Adjustment
Softer rice White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop Harder rice	Add a little water to the normal level

e.g.: When Cooking 2 Cups of White Rice or Rinse-Free Rice



Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

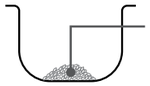
HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode. Otherwise, the rice may develop a foul odor or spoil.

Do not use the Keep Warm mode for the following:

- ·Adding rice.
- ·Reheating cold rice.
- ·Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- ·Keeping food other than rice warm such as croquette or miso soup.
- ·Keeping rice warm for more than 12 hours.
- ·Keeping rice warm when the Spatula has been left inside the Rice Cooker.
- ·Leaving the Rice Cooker unplugged or Keep Warm mode cancelled while still having rice in the Inner Cooking Pan.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan to prevent drying.

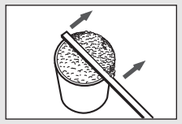


HOW TO COOK RICE

BASIC COOKING STEPS

1 Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz.



2 Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.

3 Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body.

- If you press the COOKING button without inserting the Inner Cooking Pan, a beep will sound and the Display will show the error message "H04."

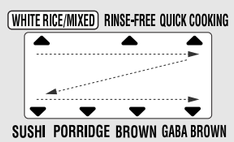
Be sure the Inner Lid is attached before closing.

1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

4 Select the desired Menu setting by pressing the (MENU) button.

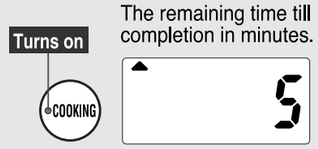
Each press of the button changes the position of the "▲." Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections.
- Menu settings such as WHITE RICE/MIXED, RINSE-FREE, BROWN and GABA BROWN will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.



5 Press the (○COOKING) button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.



6 When the melody or beep to indicate the cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.

- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 9 "HOW TO USE THE KEEP WARM MODE."
- To see the current time display during the Keep Warm mode, press the ▲ or ▼ button. Then press the ▲ or ▼ button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- If you cancel the Keep Warm mode and press the KEEP WARM button again, the Display shows 0 h.
- The sound setting can also be changed (see pg. 15 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

7 After use, press the (RESET) button, then unplug the Power Cord.

Estimated cooking time from start to completion:

	Length of Cooking Time
White Rice	approx. 40—50 minutes
Mixed Rice	approx. 40 minutes—1 hour
Sweet Rice	approx. 40—45 minutes
Rinse-Free Rice	approx. 45—55 minutes
Quick Cooking	approx. 24—35 minutes
Sushi Rice	approx. 40—50 minutes
Porridge	approx. 55 minutes—1 hour 5 minutes
Brown Rice	approx. 1 hour 15 minutes—1 hour 35 minutes
GABA Brown Rice	approx. 3 hours—3 hours 15 minutes
Germinated Brown Rice	approx. 50 minutes—1 hour 5 minutes

・The above table is based on the testing conditions of 120 volts, a room temperature of 68°F, and water at a starting temperature of 64.4°F.
・The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

Please Follow:

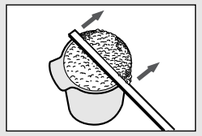
- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING button when the Inner Cooking Pan is empty.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- The surface of the cooked rice may appear concaved in the center due to the surround-heating cooking mechanism.

HOW TO COOK RICE (cont.)

HOW TO COOK RINSE-FREE RICE

1 Measure the rinse-free rice with the provided green Rinse-Free Measuring Cup.

One leveled cup of rinse-free rice in the provided green Measuring Cup (for rinse-free rice) is approx. 5.8 oz.



2 Add enough water to cover the rice and gently stir 2-3 times to separate the grains, and then adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.
- When cooking rice with seasonings, mix well from the bottom of the Inner Cooking Pan.
- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.

3 Select the RINSE-FREE menu setting by pressing the (MENU) button.

4 Press the (○COOKING) button.

HOW TO COOK RICE

TIPS TO COOKING GREAT-TASTING RICE BY MENUS

When cooking Rinse-Free rice, use the same water level for WHITE RICE. See pg.12 "HOW TO COOK RINSE-FREE RICE."

- Measure the rice accurately with the provided Measuring Cups.
  White, brown and germinated brown rice → Use the Measuring Cup for white rice.
  Rinse-free rice → Use the green Measuring Cup for rinse-free rice.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to less than 2 cups; otherwise it may not cook well.
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the WHITE RICE/MIXED menu setting. Select the RINSE-FREE menu setting when using rinse-free rice.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice weighs about 5.3oz.) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

MIXED RICE WITH BARLEY:	
Water Level:	Slightly above the water level for WHITE RICE.
Menu Selection:	Select the WHITE RICE/MIXED menu setting. Select the RINSE-FREE menu setting when using rinse-free rice.
Remarks:	The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.

BROWN RICE:	
Water Level:	Use the water level for BROWN RICE.
Menu Selection:	Select the BROWN menu setting.

GABA BROWN RICE:	
Water Level:	Use the water level for BROWN RICE.
Menu Selection:	Select the GABA BROWN menu setting.

SUSHI RICE:	
Rice:	Use white rice or rinse-free rice.
Water Level:	Use the water level for SUSHI RICE.
Menu Selection:	Select the SUSHI menu setting when using white rice. Select the RINSE-FREE menu setting when using rinse-free rice.

SWEET RICE:	
Rice:	Wash and place in a bamboo basket for about 30 minutes to drain the water.
Water Level:	Use the water level for SWEET RICE. ● **When cooking only sweet rice…** Use the exact water level scale for SWEET RICE. ● **When cooking sweet rice mixed with white rice…** Use slightly above the water level scale for SWEET RICE.
Menu Selection:	Select the WHITE RICE/MIXED menu setting.
Ingredients:	Place ingredients on top of rice after adjusting the water.
● **Mixed glutinous rice cooked with adzuki beans….** Bring adzuki beans to a boil, separate the beans from the hot water, cool to room temperature before using. Water used to boil the beans should also be used for cooking rice.	

PORRIDGE:	
Rice:	Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Water Level:	Use the water level for PORRIDGE.
Menu Selection:	Select the PORRIDGE menu setting.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Chop ingredients into small pieces and place on top of rice without mixing them into the rice. Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.

GERMINATED BROWN RICE:	
Rice:	Limit the amount of rice to be cooked to 0.5-2 cups. Use germinated brown rice only or mix it with white rice when cooking.
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the WHITE RICE/MIXED menu setting.
Remarks:	Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. Do not use the Timer function when cooking germinated brown rice or soak in water for more than 30 minutes as it will absorb too much water.

QUICK COOKING:	
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the QUICK COOKING menu setting.
Remarks:	Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.

HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.

- The clock cannot be adjusted during Cooking, Keep Warm, and Timer Cooking settings.

e.g.: If the current time is 15:01 but displays 14:58.

1 Set the Inner Cooking Pan and plug in the Power Cord.

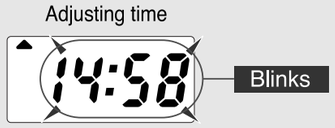
1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Press the ▲ button to initiate the Time Setting and adjust the clock to the current time.

The time display will start to blink.

▲ button: Each press advances the time in 1-minute increments.
▼ button: Each press moves the clock in reverse by 1 minute.

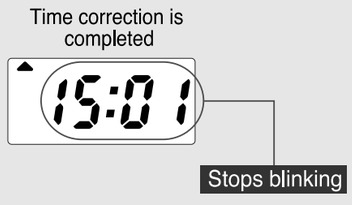
- Press and hold either button to quickly adjust in 10-minute increments.



- It will return to original after 5 seconds.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed.

You can choose the Sound Signals from the following.

Types of Sound Signals:

※The Silent setting disables the Sound Signal function notifying you when cooking has completed; however, a beep will sound when a button on the control panel is pressed.

Types of Sound Signals and their meanings / Indication	Melody: The default setting at the time of purchase.	Beep: Choose this setting if you wish to change from a Melody.	Silent:※ Choose this setting if you wish to disable the Sound Signal when cooking has completed.
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking has Completed:	"Amaryllis"	beeps 5 times	no sound

HOW TO CHANGE THE SOUND SIGNAL:

1 Set the Inner Cooking Pan and plug in the Power Plug.

1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Hold the TIMER button for more than 3 seconds.

3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Sound Signal during Cooking or Keep Warm.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

WHEN CHANGING THE SOUND SIGNAL:

- Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

① **Melody:** It will play "Amaryllis" when the sound setting is completed.
→ ② **Beep:** It will beep 3 times when the sound setting is completed.
→ ③ **Silent:**※ It will beep 1 time when the sound setting is completed.
→ back to ①

- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1 ⏲1" and "Timer 2 ⏲2."

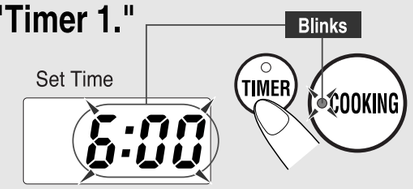
e.g.: When you want your rice to complete cooking at 7:30.

- Be sure to check if the current time is correct before setting the Timer function. → pg.14

1 Press the TIMER button to select "Timer 1."

The Display shows the preset time of 6:00 and the displayed time and the COOKING light will blink.

- Press the button again and "Timer 2" preset at "18:00" will appear.



2 Press the MENU button to select the desired Menu.

- The Timer function is not available in the QUICK COOKING menu setting.

3 Press the ▲ or ▼ button to set a specific time to finish cooking.

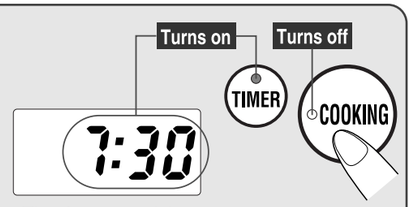
▲ button: Each press advances the time in 10-minute increments.
▼ button: Each press reverses the time in 10-minute increments.

- Press and hold the button to quickly forward the time in 10-minute increments.

4 Press the COOKING button.

The COOKING light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

- **The COOKING button must be pressed to set the TIMER.**



The time you wish to complete cooking.

NOTE:

- To cancel the Timer setting, press the RESET button.
- To check the current time while in the Timer mode, press the ▲ or ▼ button for the time setting.
- Do not use the Timer function for Mixed Rice and Sweet Rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.

To use the stored Timer settings

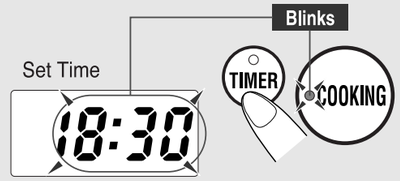
- Once the Timer is set, the settings are stored in "Timer 1 ⏲1" or "Timer 2 ⏲2." You do not need to set the time again when using the same settings.

e.g. : When the Timer is preset at 7:30 for "Timer 1" and 18:30 for "Timer 2."

1 Press the TIMER button to select either "Timer 1" or "Timer 2."

The Display shows that Timer 1 is set for 7:30 in the Timer menu, along with the actual time, and the COOKING light will begin to blink.

- Press the button again and the "Timer 2" presetting of "18:30" will appear.

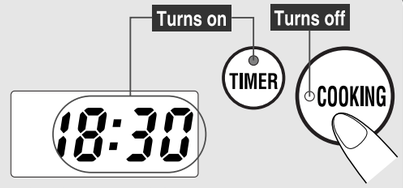


2 Press the MENU button to select the desired Menu setting.

3 Press the COOKING button.

- The TIMER setting is activated.

  e.g.: The illustration on the right shows that "Timer 2" is set at 18:30.



The time you wish to complete cooking.

Suggested lengths for the Timer setting:

Menu Selections	Timer Settings
White Rice	50 minutes—13 hours
Rinse-Free Rice	55 minutes—13 hours
Sushi Rice	50 minutes—13 hours
Porridge	1 hour 5 minutes—13 hours
Brown Rice	1 hour 35 minutes—13 hours
GABA Brown Rice	3 hour 15 minutes—13 hours

NOTE:

- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the above-suggested settings, a beep will sound and the rice will start cooking immediately.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for rinse-free rice), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.

RECIPES

The measurements used in these Recipes:	● Measure the rice with the provided Measuring Cups. White, brown and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.) Rinse-free rice → Use the Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.) ● 1 Tablespoon = 0.5 oz. ● 1 teaspoon = 0.2 oz.

MIXED RICE

Menu Selection : Select the WHITE RICE/MIXED menu setting.
Select the RINSE-FREE menu setting when using rinse-free rice.

Ingredients (2～3 servings)

- Rice ..... 2 cups
- Chicken (or dried young sardines) ..... 1 oz.
- *Age* (fried tofu) ..... 1/3 slice
- Carrots ..... 0.7 oz.
- *Konnyaku* ..... 0.7 oz.
- *Gobo* ..... 0.7 oz.
- Dried Shiitake mushroom ..... 2 slices
- A
  - Light soy sauce ..... 1 Tbsp.
  - *Mirin* (sweet sake) ..... 1 Tbsp.
  - Salt ..... 1/3 tsp.
  - *Dashinomoto* ..... 1/3 tsp.
- Soup taken from soaking dried Shiitake ..... To taste
- String beans (boiled) or stone parsley ..... To taste

How to cook

1. Slice chicken into 1/2 inch cubes and *Age* into strips. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil.
   Soak chicken and *Age* in soup stock A for 5 minutes (do not discard this soup stock).
2. Slice carrots and *Konnyaku* into small strips, soak in hot water and drain. Shred *Gobo*, soak in water until soft, then drain.
   Soak the dried Shiitake in water to soften, remove hard tips and then cut into small strips.
3. Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
4. Rinse rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 2 for WHITE RICE, and mix well from the bottom of the pan.
5. Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
6. Press the MENU button, select WHITE RICE/MIXED when using white rice or RINSE-FREE when using rinse-free rice and then press the COOKING button to start cooking.
7. When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
8. Serve rice in a bowl and sprinkle string beans or stone parsley on top.

RICE PORRIDGE WITH SEVEN HERBS

Menu Selection : Select the PORRIDGE menu setting.

Ingredients (2～3 servings)

- Rice ..... 0.5 cup
- Green vegetables (the seven herbs of spring, if available, or other green vegetables as substitutes) ..... 1.2 oz.
- Salt ..... A dash

How to cook

1. Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
2. Rinse rice well, add water to water level 0.5 for PORRIDGE.
3. Press the MENU button, select PORRIDGE and press the COOKING button to start cooking.
4. When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step 1 with a dash of salt and stir well.

●When cooking porridge:

①Be sure to select the PORRIDGE menu.

②When cooking porridge with green leaves such as seven herbs, boil the green leaves in advance and add them after the porridge has completed cooking.

Be sure to follow the above 2 points; otherwise, it may cause boil-over or clogging of the Steam Vent, which can be dangerous.

Seven herbs of spring:
Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

MIXED BROWN RICE

Menu Selection : Select the BROWN menu setting.

Ingredients (2～3 servings)

- Brown rice ..... 2 cups
- Chicken breast ..... 1.8 oz.
- *Age* (fried tofu) ..... 1 piece
- Carrots, *Konnyaku* and *Gobo* ..... 0.7 oz. each
- A
  - Light soy sauce ..... 2 Tbsp.
  - *Mirin* (sweet sake) ..... 1 tsp.

How to cook

1. Cut chicken into 0.5 inch cubes and *Age* into small strips.
2. Cut carrots and *Konnyaku* into strips, pour hot water over *Konnyaku* and drain. Shred *Gobo*, soak in water until soft, then drain.
3. Rinse rice and put A together in the Inner Cooking Pan, add water to water level 2 for BROWN RICE and mix well, stirring from the bottom of the pan.
4. Place ingredients of Steps 1 and 2 on top of rice from Step 3.
5. Press the MENU button and choose the BROWN menu setting, then press the COOKING button.
6. When the Rice Cooker switches to the Keep Warm mode, loosen the rice.

● Rinse brown rice lightly to remove husks.

CLEANING AND MAINTENANCE

Any other servicing should be performed by an authorized service representative.

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.

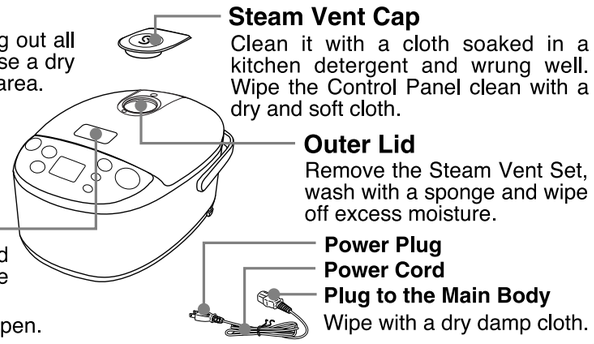
HOW TO CLEAN THE EXTERIOR

Main Body:
Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.

Open Button
If the Open Button becomes clogged with rice or other matter, remove with a toothpick or chopstick.

- Otherwise the Outer Lid may not open.



Steam Vent Cap
Clean it with a cloth soaked in a kitchen detergent and wrung well. Wipe the Control Panel clean with a dry and soft cloth.

Outer Lid
Remove the Steam Vent Set, wash with a sponge and wipe off excess moisture.

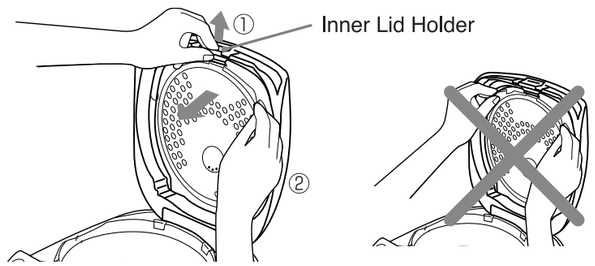
Power Plug
Power Cord
Plug to the Main Body
Wipe with a dry damp cloth.

HOW TO DETACH AND ATTACH THE INNER LID SET

●How to detach the Inner Lid Set:

Press up the Inner Lid Holder ① then pull the Inner Lid Knobs toward you ②.

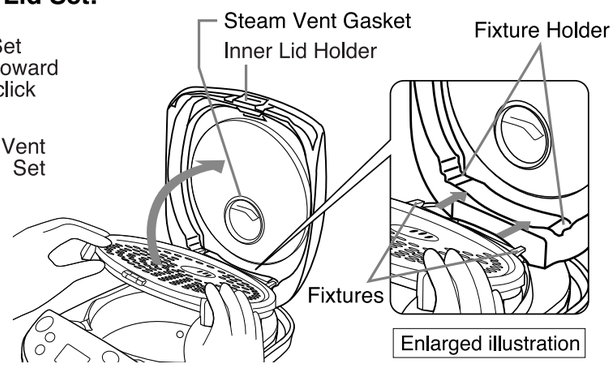
- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Holder. (May cause the Outer Lid to break.)



●How to attach the Inner Lid Set:

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.

- Do not scratch the Steam Vent Gasket with the Inner Lid Set when attaching.



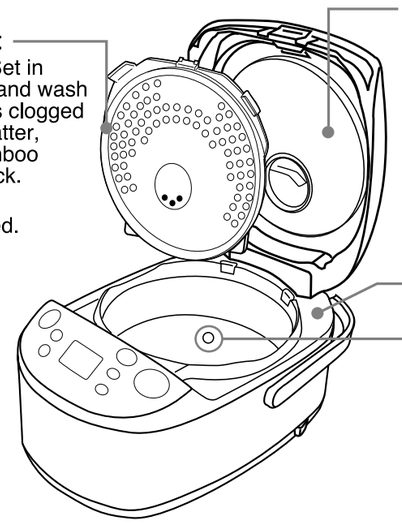
CLEANING AND MAINTENANCE / REPLACEMENT PARTS

HOW TO CLEAN THE INTERIOR

Inner Lid Set

Inner Lid Gasket
Soak the Inner Lid Set in warm or cold water and wash with a sponge. If it is clogged with rice or other matter, remove using a bamboo spatula or a chopstick.

- Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.



Outer Lid and Steam Vent
Hold the Outer Lid securely and wipe with a well-wrung cloth.
Remove any rice or residue on the inside of the Outer Lid.

Main Body

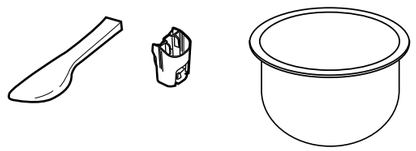
Side Sensor
Wipe with a well-wrung cloth.
If it becomes clogged with rice or other matter, remove with a bamboo stick or chopstick.

HOW TO CLEAN THE SPATULA, SPATULA HOLDER AND THE INNER COOKING PAN

Wash with a soft sponge. To wash thoroughly, use a mild kitchen detergent.

NOTE: The nonstick coating can peel off if damaged. Please take special care to prevent damaging it and follow these precautions:

- ■Do not place spoons or bowls into the Inner Cooking Pan when washing dishes.
- ■Do not use an abrasive cleaner or brush when cleaning it.
- ■Do not pour vinegar in the Inner Cooking Pan.
- ■Clean the Inner Cooking Pan immediately after using any seasonings.



REMARKS:

The nonstick coating may wear out with use.
The nonstick coating may eventually discolor or peel off. This will not affect its performance or sanitary properties, and is harmless to your health.

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Parts Names	Parts Number
Inner Lid Set	C116
Inner Cooking Pan	B273
Spatula	SHAKN
Spatula Holder	61-8112
White Rice Measuring Cup	61-5784
Rinse-Free Rice Measuring Cup (Green Cup)	61-7824

TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems		● Cause (Points to check)
COOKING RICE	**Rice cooks too hard or too soft:**	●If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ●The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ●The texture of rice varies depending on the room and water temperatures. ●Using the Timer may result in softer rice. ●Using the QUICK COOKING menu setting may result in harder rice. ●Make sure the Inner Cooking Pan has not deformed.
	Rice is scorched:	●Foreign matter such as rice may be stuck to the bottom of the Inner Cooking Pan or on the Side Sensor. ●Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ●Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking:	●Has another menu setting other than PORRIDGE been selected when cooking porridge? ●Make sure the Steam Vent Cap is attached. ●Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ●Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond:	●Make sure the Power Plug is plugged in securely. ●Does the Display show "E01", "E02" or "E03"? → See pg. 24. ●Was the Inner Cooking Pan correctly inserted? → Set the Inner Cooking Pan correctly. ●Is the KEEP WARM light on? → Press the RESET button and press the COOKING button.
	A noise is heard during Cooking / Keep Warm:	●The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker.
	Steam comes out from the gap between the Outer Lid and the Main Body:	●Please check if the Inner Lid Set has deformed or the Inner Lid Gasket is damaged. ●Has the Inner Lid Gasket become soiled? → Clean the gasket.

Problems		● Cause (Points to check)
KEEP WARM	**During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:**	●Was the Keep Warm mode used for more than 12 hours? ●Was a small amount of rice kept warm? ●Was the rice kept warm with the spatula left in the pan? ●Was cold rice reheated? ●Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ●Rice may not have been rinsed sufficiently and too much bran may be left. ●The type of rice and water used may make the rice appear yellow. ●Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. ●The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → See "HOW TO USE THE KEEP WARM MODE" on pg. 9.
	The Display does not show the elapsed Keep Warm time:	●Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg. 11 "step 6 of BASIC COOKING STEPS."
TIMER COOKING	**The Rice Cooker starts cooking immediately after the Timer is set:**	●Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ●If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	●Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.
	The Timer cannot be set:	●Did you press the COOKING button after setting the time? → You need to press the COOKING button to complete setting the Timer. ●Is the "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg.14 "HOW TO SET THE CLOCK."
OTHER	**When power failure occurs:**	●If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
Error Display E01 E02 E03	●Indicates malfunction. → Please contact the store where you purchased this Rice Cooker or Zojirushi Customer Service.
E06	●In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
H04	●The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
H01 H02 H03	●The temperature of the interior is too high. → Press the RESET button and open the Outer Lid for about 60 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
Blank Display: 7:00 **is blinking:**	●The stored Lithium Battery is out. If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. To change the Lithium Battery, please contact Zojirushi Customer Service for a replacement (with additional charge).
Odd Display:	●Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg. 14.

SPECIFICATIONS

Model No.		NP-GBC05
Cooking Capacity [cups]	White Rice	0.09～0.54L [0.5～3]
	Mixed Rice	0.09～0.36L [0.5～2]
	Sweet Rice	0.18～0.36L [1～2]
	Rinse-Free Rice	0.09～0.51L [0.5～3]
	Quick Cooking	0.09～0.54L [0.5～3]
	Sushi Rice	0.18～0.54L [1～3]
	Porridge	0.09～0.18L [0.5～1]
	Brown Rice	0.09～0.36L [0.5～2]
	GABA Brown Rice	0.09～0.36L [0.5～2]
	Germinated Brown Rice	0.09～0.36L [0.5～2]
Rating		AC 120V 700W 60Hz
Average Power Consumption during Keep Warm		25W
Rice Cooking System		IH (Induction Heating System)
Length of the Power Cord		3.9feet (1.2m)
External Dimensions (approx. inches)		9(W)x11-13/16(D)x7-1/2(H)
Weight		approx. 7.3lbs (3.3kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.